• • • R E M A R K S • • •

Entry of the present Preliminary Amendment prior to the examination of the application is respectfully requested.

To the extent necessary, a petition for an extension of time under 37 CFR §1.136 is hereby made. Please charge the fees due in connection with the filing of this paper, including extension of time fees, to Deposit Account No. 02-0385, Baker & Daniels and please credit any excess fees to such deposit account.

Respectfully submitted,

Adam F. Cox

Registration No. 46,644

Attorney for Applicant

AFC/mln/232077

Changes Made to Claims

Claim 13 has been amended as follows:

spray drying.]

13. A process for obtaining a vegetable native protein product which is highly soluble and forms a gel upon mild heat treatment, comprising the steps of:

dispersing a protein material in water around neutral pH to pH 8.3;
extracting the dispersion;
removing the insoluble fraction;
lowering the pH of the supernatant fraction to between about 7.5 and about 5.0;
neutralizing;
treating the product; and
cooling the product.[; and